



## Apple Pie

2 ½ pounds apples (5-6 medium-large)  
¾ C. sugar  
2-3 T flour  
1 T. lemon juice (optional)  
½ t. cinnamon  
1/8 t. salt  
2 T. unsalted butter, cut into small pieces  
2 t. sugar  
1/8 t. cinnamon

Peel, core & slice the apples into ¼ inch pieces. Measure 6 cups and combine with ¾ C. sugar, flour, lemon juice, ½ t. cinnamon & 1/8 t. salt. Let stand for 15 minutes, stirring several times, so that the apples soften slightly & will better fit into a 9 inch pie crust.

Pour mixture into pie crust and dot top with 2 T. butter. Cover with the top crust, then seal the edge, trim & crimp or flute. Cut steam vents in the top crust & sprinkle with 2 t. sugar & 1/8 t. cinnamon.

Bake on a rack in the lower third of the oven at 425 for 30 minutes. Slip a baking sheet beneath it, reduce the temperature to 350 & bake until the fruit feels just tender, 30- to 45 minutes more.

For the filling to thicken properly, the pie must cool completely on a rack, 3-4 hours. If you wish to serve the pie warm, place it in a 350 degree oven for about 15 minutes. The pie is best the day it is baked, but it can be kept for 2-3 days on the counter.